## Program Notice FGIS-PN-00-3

2/29/00

# DARK ROAST ANALYSIS FOR CONFECTIONARY SUNFLOWER SEED

#### 1. PURPOSE

This notice transmits procedures for determining and reporting dark roast results in confectionary sunflower seeds when requested by the applicant.

#### 2. BACKGROUND

Dark roast is a dark discoloration that appears on confectionary seeds after roasting. Since dark roast has a detrimental effect on the use of the seed, a need to develop a standardized test was expressed by the industry. Consequently, the Federal Grain Inspection Service will certify dark roast in confectionary seeds in order to facilitate marketing.

#### 3. **DEFINITION**

Dark Roast. Sunflower meats and pieces of sunflower meats with ½ of the surface area discolored equal to or greater than the intensity shown on the interpretive line slide (ILS SS 1.0) after roasting.

#### 4. POLICY

Dark roast certification for confectionary seeds is available upon request. Dark roast is determined as a separate factor. The determination for export cargoes is available on a sublot or a composite sample basis.

#### 5. PROCEDURES

a. <u>Basis of Determination</u>. Size approximately 75 grams of sample over a 16/64 round-hole sieve. Dehull the seed using an approved method. Sieve dehulled sunflower meats over a 5/64 triangular sieve, then remove all material other than sunflower meats including pieces of hulls adhered to the sunflower meats. Divide the dehulled sunflower meats to obtain a work portion of approximately 25 grams (+/- 1.5 grams).

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#### b. Determine Dark Roast.

- **STEP 1** Preheat and stabilize oil to 350 degrees F. (+/-5 degrees).
- Place the sunflower meats in a metal strainer and submerge in the oil for one minute (60 seconds), remove from oil and allow seeds to drain for approximately 15 seconds.
- **STEP 3** Place the roasted meats on a paper towel and blot dry for 2 minutes.
- **STEP 4** Weigh the portion and record the weight on the work record.
- Remove meats and pieces of meats in which ½ of the surface area has discolored equal to or greater than the intensity shown on ILS SS 1.0.
- c. <u>Certification</u>. Record the percentage of dark roast on the work record and the certificate to the nearest tenth percent.

### 6. QUESTIONS

Please direct any technical questions regarding this policy to the Standards and Procedures Branch at (202) 720-0252.

/S/DO - 2-25-00

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